



FOREST SPICED SQUASH SOUP

YIELDS 6 SERVINGS

Ingredients

- 4 pounds winter squash (any variety: butternut, honeynut, candy roaster, Seminole pumpkin, etc)
- 2 tablespoons extra virgin olive oil
- 1 small yellow onion, diced (about 1 cup)
- 1 tablespoon minced garlic clove
- 1 teaspoon ground chipotle chile powder
- 2 teaspoons ground juniper
- 2 teaspoons ground spicebush berry (allspice can be substituted)
- approx. 4 cups cold water
- salt to taste (about 1 tablespoon)
- Optional garnish: roasted pepitas, pesto, herb oil, or our Indigicrisp!

Directions

- Preheat your oven to 425°F. Slice the ends off the squash, then carefully slice it in half lengthwise. Use a spoon to remove the seeds and membrane (if it's an heirloom or ancestral variety, save those seeds!).
- Line a baking sheet with parchment or foil. Place the squash cut side down on the baking sheet. Cook until the squash is very tender (a fork should pierce all the way through with no resistance), about 30-40 minutes depending on the size of the squash.
- While the squash is baking, heat the olive oil in a 6 quart dutch oven or pot over medium heat. Add the onion and garlic and cook, stirring frequently, until golden brown.
- When squash is finished roasting, allow to cool slightly then peel away the outer skin, or scoop the flesh out with a large spoon. Add the roasted squash to the pot with the onions and garlic, then add the chipotle powder, juniper, spicebush berry, and enough water to just cover the mixture. Bring to a simmer and cook on low heat for about 10 minutes to allow flavors to meld.
- Use an immersion blender to blend the soup into a creamy puree, or transfer to a blender to puree until smooth. Add salt to taste (additional water can also be added to thin the soup to the desired consistency if necessary).
- Garnish with roasted pepitas, a drizzle of homemade pesto, or our Indigicrisp if desired!